

Scones recipe

INGREDIENTS

- 3 cups flour
- 1 cup icing sugar
- 6 tsps baking powder
- 125g cold butter
- 1 egg
- 1 cup amasi (sour milk)
- 2 tsps vanilla essence.

Method:

Sift flour, baking powder, icing sugar.

Grate cold butter into flour. Use finger tips to combine flour and butter until it looks like bread crumbs.

In a bowl mix the egg with amasi.

Add this to your flour mixture.

Mix ingredients together (don't over mix)

Dust flour on to the surface.

Put on your scone mix and roll it out to about 3cm.

Cut into shapes.

Beat an egg and brush it on top of scones.

Bake for 12-15 mins at 180 degrees or until they start turning golden brown.